

ATTACHMENT

- 35 -

07/399/83

8. A process as in claim 1, employing as said yeast P. rhodozyma ATCC 24230 or ATCC 24202.

9. A process as in claim 1, wherein the astaxanthin in harvested yeast is 1000 ppm or more based on dry weight of yeast cells.

10. A yeast having the identifying characteristics of Phaffia, said yeast having been obtained by at least one step of morphological selection of naturally occurring Phaffia or of a mutant of naturally occurring Phaffia cultured using a medium containing an antibiotic selection agent or a terpenoid synthetic pathway inhibitor.

11. A yeast as in claim 10, further characterized by increased sensitivity to antimycin.

12. A yeast as in claim 10, further characterized by increased sensitivity to thenoyltrifluoroacetone.

13. A yeast as in claim 10, further characterized in lacking the ability to grow on ethanol.

14. A process for increasing the pigmentation of the flesh of salmonids which comprises feeding said salmonids a yeast of claim 10 in disrupted form in sufficient amount to increase the pigmentation of said salmonids.

15. The process of claim 14, wherein said salmonid is salmon.